

# Plated Lunch

**Please Select One Appetizer, One Entree and One Dessert**

## Appetizers

Clam Chowder

Roasted Tomato Bisque, Mozzarella Grilled Cheese

Mushroom, Leek & Goat Cheese Tart, Pickled Onion, Friséé

Roasted Tomato, Fresh Mozzarella, Basil, Caramelized Onions, Roasted Garlic Chips, Arugula  
and Grilled French Baguette Finished with Balsamic Glaze & Basil Oil

Red & Golden Beets, Sliced Pear, Crumbled Goat Cheese, Toasted Hazelnuts, Boston Bibb,  
Friséé, Watercress, Balsamic & Fig Reduction

Red Leaf Wedge, Focaccia Croutons, Parmesan Crisp & Anchovy Dressing

Mixed Greens, Sun Dried Cranberries, Grilled Red Onions, Candied Walnuts, Bleu Cheese,  
Red Wine Herb Vinaigrette

Iceberg, Romaine, Roasted Tomatoes, Feta Cheese, Kalamata Olives, Banana Peppers,  
Cucumbers, Red Wine Herb Vinaigrette

## Cold Entrees

### **Salmon Ali**

Poached Salmon, Herb Quinoa, Baby Greens, Tomatoes, Cucumbers, Paneer Cheese,  
Roasted Mustard Seed Vinaigrette

### **Tri Color Tomato & Fennel Chicken**

Cilantro and Lime Marinated Chicken, Tomato and Fennel Salsa, Arugula,  
Cheddar Cheese, Champagne Vinaigrette

### **Beef Carpaccio**

Shaved Pepper Crusted Medium Rare Sirloin, Boston Bibb, Friséé, Pickled Onions, Parmesan  
Cheese, Steamed Beets, Mustard Cider Vinaigrette

### **Chopped Cobb Salad**

Romaine, Iceberg, Tomatoes, Cucumbers, Red Onions, Bleu Cheese, Hard Boiled Egg, Grilled  
Chicken, Corn, Scallions, Bacon, Avocado Ranch

### **Lobster Roll**

Herb Aioli, Roasted Tri Color Potato Salad, Vegetable Slaw

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.  
Please Inform your Sales Person If A Person in Your Party Has A Food Allergy*

## Hot Entrees

### **Boston Seafood Stuffed Cod**

Crab Stuffed Cod, Lemon Butter, French Carrots, Roasted Fingerling

### **Lemon Chicken**

Swiss Chard, Confit Sweet Potatoes, Lemon - Thyme Broth

### **Cajun Margarita Chicken**

Grilled Statler Chicken, Tequila, Orange & Lime Glaze, Yukon Hash, Roasted Pearl Onion, Tomato, Baby Peppers

### **Parmesan Crusted Chicken**

Lemon Thyme Orzo, Haricot Verts, Caper Berry Beurre Blanc

### **Blood Orange Glazed Salmon**

Broccolini, Mint, Golden Raisin Cous Cous

### **Roasted Sirloin**

Red Wine Demi, Fondant Potato, Asparagus

### **Braised Short Rib**

Creamy Mascarpone Polenta, Arugula, Smoked Tomatoes

## Desserts

Inn at Longwood Tasting: Chocolate Bread Pudding, Crème Brûlée, Chocolate Mousse  
Chefs Seasonal Fruit Tart with Seasonal Berry Chutney & Whipped Cream (Some contain nuts)

**(GF)** Flourless Chocolate Decadence, Orange & Bay Leaf Sauce

Tiramisu with Vanilla Crème Anglaise

Chefs Seasonal Cheesecake (some contain nuts)

**(GF)** Crème Caramel with Bourbon Caramel Sauce

Boston Cream with Vanilla Bean Crème Anglaise (Contains Nuts)

Mango Mousse Cake

**(Vegan)** Chocolate Cake

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